



SABZI KEBAB



VEGETARIAN KHORESH BAMIEH



GHUREH BADEMJAN STEW

GLUTEN FREE CONTAIN NUTS



PERSIAN VEGETARIAN MENU



Persian Stews

- VEGETARIAN KHORESH BAMIEH 27** Okra cooked in tomato sauce & garlic. Served with basmati rice |
- GHUREH BADEMJAN STEW 27** Eggplants braised with green grapes, tomatoes and saffron sauce |
- IMPOSSIBLE FASENJAN STEW 39** Vegan meatballs made in-house with impossible meat cooked in pomegranate sauce |
- VEGETARIAN GHORMEH SABZI 29** A savoury medley of red beans, herbs, sun-dried lime and fresh vegetables. Served with Persian rice |

Charcoal Grilled Kebabs with Rice

SABZI KEBAB
Charcoal grilled vegetarian kebab using Chef's signature recipe with seasonal fresh vegetables and homemade Cottage cheese |

Persian Rice

27 SABZI POLO 26
Seasonal fresh vegetables with Persian herbs and spices - Biryani rice in a hot clay pot |

Prices shown are subject to 8% GST & 10% service charge



Shabestan
Finest Persian Cuisine



MUHAMARA



MAST
(PERSIAN YOGHURT)



KASHK-E-BADEMJAN



SHIRAZI SALAD



FATTOUSH SALAD



GREEK SALAD



ZEYTOON PARVADEH



ASH RESHTH

Mezze

BORANI ESFANAJ 14

Spinach borani, a dish fit for a Persian queen. Fresh spinach with fried onion, garnished with sun-dried yoghurt and saffron | 🍴

HOMEMADE CHEESE 16

Shabestan's speciality dip, topped with olive oil. Served with freshly baked Persian bread

MAST 13

Three Caspian-style Persian yoghurt dips; mountain shallot, fresh spinach and cucumber, and dried mint. Served with freshly baked Persian bread | 🍴

FALAFEL WRAP COMBO 23

Fried chickpea patties wrapped in our Persian bread, served with vegetable salad and fries

APPETIZER PLATTER 48

Chef's handpicked selection of 5 sensational appetizers | 🍴

DOLME 12

Vine leaves stuffed with a mixture of rice and savoury herbs | 🍴

KASHK-E-BADEMJAN 14

Eggplant Dip | A mixture of sautéed eggplant, onion, mint and sun-dried yoghurt | 🍴

FALAFEL 16

A vegetarian speciality found across borders, from the Nile to the mountains of Alborz. Fried chickpea patties, drizzled and served with homemade sauce | 🍴

MIRZA GHASSEMI 26

A distinct dish from the Northern Iran and Caspian Sea region. Smoked eggplant, fresh and juicy tomatoes and a hint of garlic

HUMMUS 13

Freshly cooked chickpeas blended with lemon juice, garlic, tahini and olive oil. Served with our freshly baked Persian bread

MUHAMMARA 16

A pasty blend of walnuts, pomegranate molasses, toasted breadcrumbs, olive oil, roasted peppers and Persian spices | 🍴
Served with our freshly baked Persian bread

Soups

ASH RESHTH 13

A classic Persian noodle soup with an aromatic medley of coriander, parsley, leeks, fenugreek, spring onions and spinach, topped with curd sauce and dried mint

Salads

TABOULI SALAD 16

Chopped parsley, onion, tomato, olive oil and bulgur

Pairing suggestion: Wild Berry Tea

SHIRAZI SALAD 14

Freshly chopped cucumber, tomato and onion with Shabestan's Shirazi dressing | 🍴

GREEK SALAD 14

Romaine lettuce, tomato, olive, cucumber, onion, baby spinach, feta cheese, lemon & olive oil dressing

ZEYTOON PARVADEH 16

Marinated green olives with walnuts, mountain herbs, Persian spices, and pomegranate sauce drizzled over fresh pomegranates | 🍴

FATTOUSH SALAD 15

Romaine lettuce, tomato, cucumber, onion, and radish, garnished with sumac, dried mint, extra virgin olive oil, toasted bread, and pomegranate sauce